



Creamy Queso with Chorizo

 Gluten Free

READY IN



25 min.

SERVINGS



8

CALORIES



456 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.8 teaspoon ancho chili powder
- ☐ 2 tablespoons chipotles in adobo canned chopped
- ☐ 0.8 teaspoon chipotle sauce
- ☐ 6 ounces chorizo sausage cut fresh
- ☐ 2.5 cups half and half
- ☐ 1.3 teaspoon kosher salt
- ☐ 8 ounces monterrey jack cheese grated
- ☐ 2 ounces cotija cheese crumbled

- ☐ 8 ounces sharp cheddar cheese grated
- ☐ 1 tablespoon vegetable oil
- ☐ 8 ounces velveeta cut into cubes

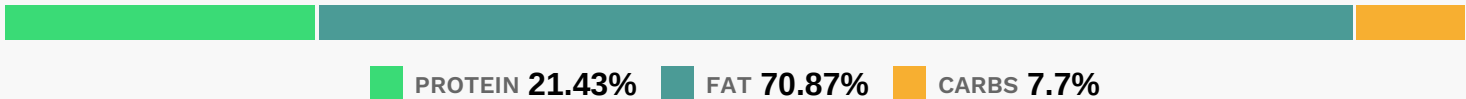
Equipment

- ☐ frying pan
- ☐ sauce pan

Directions

- ☐ Heat oil in a large skillet over medium–highheat.
- ☐ Add chorizo and cook, stirring andbreaking up with a spoon, until brownedand crisp, 8–10 minutes; set aside.
- ☐ Heat half–and–half and Velveeta in a largeheavy saucepan over medium heat, stirringoccasionally, until Velveeta is melted, 6–8minutes.
- ☐ Add Monterey Jack and cheddar;cook, stirring, until mixture is smooth.
- ☐ Mix inchipotle chiles, salt, and both chile powders.
- ☐ Transfer queso to a warm dish and topwith Cotija cheese and reserved chorizo.
- ☐ DO AHEAD: Queso (without toppings)can be made 2 days ahead. Cover and chill.

Nutrition Facts



Properties

Glycemic Index:10.13, Glycemic Load:0.31, Inflammation Score:–6, Nutrition Score:13.493478381115%

Nutrients (% of daily need)

Calories: 456.06kcal (22.8%), Fat: 35.99g (55.36%), Saturated Fat: 21.11g (131.96%), Carbohydrates: 8.8g (2.93%), Net Carbohydrates: 8.23g (2.99%), Sugar: 6.22g (6.91%), Cholesterol: 113.26mg (37.75%), Sodium: 1299.13mg (56.48%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 24.48g (48.96%), Calcium: 695.63mg (69.56%), Phosphorus: 642.3mg (64.23%), Vitamin B2: 0.63mg (36.95%), Vitamin A: 1241.01IU (24.82%), Selenium: 15.66µg (22.37%), Zinc: 3.1mg (20.7%), Vitamin B12: 0.8µg (13.32%), Potassium: 250.55mg (7.16%), Magnesium: 24.51mg (6.13%), Vitamin B6: 0.11mg (5.69%), Vitamin K: 5.82µg (5.55%), Vitamin C: 4.57mg (5.54%), Vitamin E: 0.7mg

(4.66%), Vitamin B5: 0.47mg (4.65%), Iron: 0.73mg (4.06%), Folate: 15.65µg (3.91%), Vitamin B1: 0.05mg (3.1%), Vitamin D: 0.37µg (2.46%), Fiber: 0.57g (2.29%), Copper: 0.03mg (1.48%), Vitamin B3: 0.22mg (1.08%)